

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (previously presented) A method of producing packed tofu comprising the sequential steps of:

applying an aqueous ethanol solution or an aqueous solution containing at least one of a magnesium salt and a calcium salt to the inside surface of an empty container to coat the inside surface of the empty container,

filling the thus-coated empty container with soybean milk containing a coagulant,

sealing the container, and

heating the sealed container to coagulate the soybean milk.

2. (original) The method according to claim 1, wherein said aqueous ethanol solution has a concentration of 0.5% by weight or higher.

3. (previously presented) The method according to claim 1, wherein said aqueous solution is water containing a total concentration of at least 1 ppm of magnesium ions or calcium ions or both.

4. (previously presented) The method according to claim 1, wherein said aqueous solution is sea water.

5. (previously presented) The method according to claim 1, which further comprises, intentionally as a manufacturing step, giving impact from the outside of the container to the sealed container having tofu packed therein after the heat coagulation step.

6. (previously presented) The method according to claim 5, wherein said impact is slapping the container or dropping the container sufficient to break a contact between contained tofu and the inside surface of the container.

7. (currently amended) A method of producing packed tofu which comprises the sequential steps of:

filling a container with soybean milk containing a coagulant,

sealing the container to form a sealed container,

heating the sealed container to coagulate the soybean milk, and

as part of the manufacturing process, intentionally dropping the sealed container from a height sufficient to break a contact between contained tofu and an inside surface of the sealed container, wherein after the dropping step, the tofu remains contained with the dropped sealed container as packed tofu.

8. (canceled)

9. (currently amended) ~~The method of claim 7~~ A method
of producing packed tofu which comprises the sequential steps of:
filling a container with soybean milk containing a
coagulant,
sealing the container,
heating the sealed container to coagulate the soybean
milk, and
as part of the manufacturing process, intentionally dropping
the container from a height sufficient to break a contact between
contained tofu and an inside surface of the container,

wherein prior to said filling step, there is a step of
applying an aqueous solution comprising at least one of a
magnesium salt and a calcium salt to an interior surface of the
container.

10. (previously presented) The method of claim 1,
wherein the aqueous solution is an aqueous ethanol solution.

11. (previously presented) The method of claim 1,
wherein, the step of applying an aqueous ethanol solution or an
aqueous solution to the inside surface of the empty container
coats the entire inside surface of the empty container.

12. (previously presented) The method of claim 1,
wherein, the step of applying an aqueous ethanol solution or an
aqueous solution to the inside surface of the empty container

coats substantially the entire inside surface of the empty container.

13. (previously presented) The method of claim 1, wherein the solution is applied to the inside surface of the empty container by swabbing with a cloth impregnated with the solution.

14. (previously presented) The method of claim 1, wherein the solution is applied to the inside surface of the empty container by spraying the solution onto the inside surface of the container.

15. (previously presented) The method of claim 1, wherein the solution is applied thinly and uniformly to the inside surface of the empty container.

16. (previously presented) The method of claim 1, wherein the solution is applied 1.0 to 50% by weight ethanol concentration.

17. (previously presented) The method according to claim 5, wherein said impact is by slapping the outside of the container with sufficient force to make a gap between the container inside surface and contained tofu and to cause some water to separate and be present between the tofu and the container.

18. (new) The method of claim 7, wherein during the dropping step, the contained tofu is not frozen.